

50% MAYO

with AGENAPURE 21.407



CLEAN LABEL

INGREDIENTS	% w/w	PREPARATION
PART A:		
Water	33.1	• Mix Part A until fully homogenized, then transfer it to the Stephan Universal Machine.
Vinegar (5% acid)	4.0	• While stirring, heat the mixture (10% MM, 60% MW, 80°C for 10 minutes) to achieve a smooth, consistent texture. Once heated, cool to 25°C, maintaining continuous stirring.
AGENAPURE 21.407	3.5	
PART B:		
Mustard	4.0	• Gradually incorporate Part B under controlled conditions (50% MM, 60% MW, 200 mbar, 25°C for 5 minutes) to enhance emulsification.
Crystal sugar	2.0	
Egg yolk powder	2.0	
Salt	1.4	
PART C:		
Vegetable oil	50.0	• Keep the vacuum and slowly introduce Part C through the injection system, then continue stirring without vacuum for another 5 minutes (50% MM, 60% MW, 25°C) to create a perfectly smooth and creamy texture.
		• Finally, fill the mayonnaise into sterile jars and store at 4°C to ensure freshness, stability, and premium quality.

The mentioned stirring rate is based on the Stephan machine type UM/SK 5 equipped with an knife and adapted for the production of 1.0 kg end product.

Please be advised that the components supplied by AGRANA Starch are tailored according to their dry substance content. However, it is important to acknowledge that the dry substance content may be subject to natural fluctuations.

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